WOLF
THE COOKING SPECIALIST

Wolfhasbeenbuildingcookingequipmenttosatisfy themostdemandingprofessionalchefsanddomestic cooksformorethan70years.Handcraftedfromsuperb materials,thesearecleanlycookersthatarebuilttodo ajob–andtheydoittoperfection.Fromtherugged goodlooksofourranges,tothesleeklinesofournew ESeriesovens,ourequipmentisdesignedtoinspireyou tocookwithconfidencewithawiderangeofoptions to suit any kitchen and cooking style.

These are clearly cookers that are built to do a job – and they do it to perfection. With a wide range of products and designs, our equipment will suit any kitchen – and can be customised to suit any cooking style too.

Wolf Built-in E Series Double Oven (ICBD030-2U/S), Gas Cooktop (ICBCT36G/S) and Sub-Zero Built-in Refrigerator/Freezer (ICBBI-36U/S)

The sleek, professional lines of a Wolf built-in oven are designed to complement any style of kitchen to perfection.

WOLF BUILT-IN OVENS

Wolf built-in ovens are the perfect demonstration of our professional heritage, combining advanced, easy-to-use technology with striking functional design. The latest addition to the Wolf line, the new E Series is a striking centrepiece for any kitchen. With its sleek lines, discreet touch-sensitive control panel and trademark Wolf cobalt blue oven interior, it is a virtuoso example of simply beautiful design – with performance to match. A masterclass in smart technology, the E Series has ten easy-to-use cooking modes controlled by a simple keypress on the intuitive control panel, plus Wolf's innovative dual convection system in single units and in the upper unit of double ovens. The result? An oven that cooks as good as it looks.

Wolf Built-in E Series Single Oven
(ICBSO30-2U/S)

Wolf Built-in E Series Single Oven
(ICBS030-2U/S)

MICROWAVE OVEN

Microwave ovens were once a cut-corner compromise guaranteeing lacklustre food. Not any more. Our Wolf microwave offers uncompromising performance, delivering high-speed cooking and perfect results. Refined controls allow you to bring out the best from your cooking, while the design blends perfectly with the rest of your kitchen.

Wolf Built-in E Series Single Oven (ICBSO30-2U/S), Wolf Microwave (ICBMW30)

WARMING DRAWERS

With adjustable temperature via touch-sensitive controls, Wolf warming drawers will keep your prepared food in perfect condition until it's time to serve. The superior air control helps keep moist foods moist and crisp foods crip, and there is even a setting for proofing bread to perfection. A six-piece container set is available as an option.

Wolf Warming Drawers (ICBWWD30) and Wolf Built-in E Series Double Oven (ICBDO30-2U/S), Sub-Zero Wine Preservation (ICBWS-30G/S) and Built-in Refrigerator/Freezer (ICBBI-42S/S)

Combining outstanding build quality and professional performance, a Wolf range is a pleasure both to look at and to use.

WOLF RANGES

The range is the natural heart of any kitchen, so style and performance are vital. Wolf doesn't disappoint. A classic design with rugged good looks, its robust controls and heavy-duty cast iron cooktop plates are testament to its outstanding build quality. Available with gas throughout, or a dual fuel combination, Wolf offers the flexibility to meet all your cooking needs. Perfected by more than seven decades in the crucible of professional kitchens, our ranges set the standard by which others are measured.

At Wolf, one size doesn't fit all. You can choose from three different sizes – 762, 914, 1219 and 1524mm – and we'll customise your range top to suit your cooking needs. Choose your preferred combination of burners, a griddle or our infrared grill. Allow 16-20 weeks delivery time for custom-built appliances.

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Wolf Dual Fuel Range (ICBDF604CF)

DUAL FUEL RANGE

Wolf dual fuel ranges deliver the best of both worlds. Above, the fine control of dual-stacked sealed burners, with the option of a griddle or grill, designed to provide perfect cooking. Below, the self-cleaning, dual-convection electric oven with its two fans, four heating elements and ten cooking modes.
Big enough to hold a 30kg roast, it has an ergonomic panel that allows cooks to check the oven's status without bending down. There are eight top configurations available in widths of 914, 1219 and 1524mm. Dual fuel, one goal: perfect results every time.

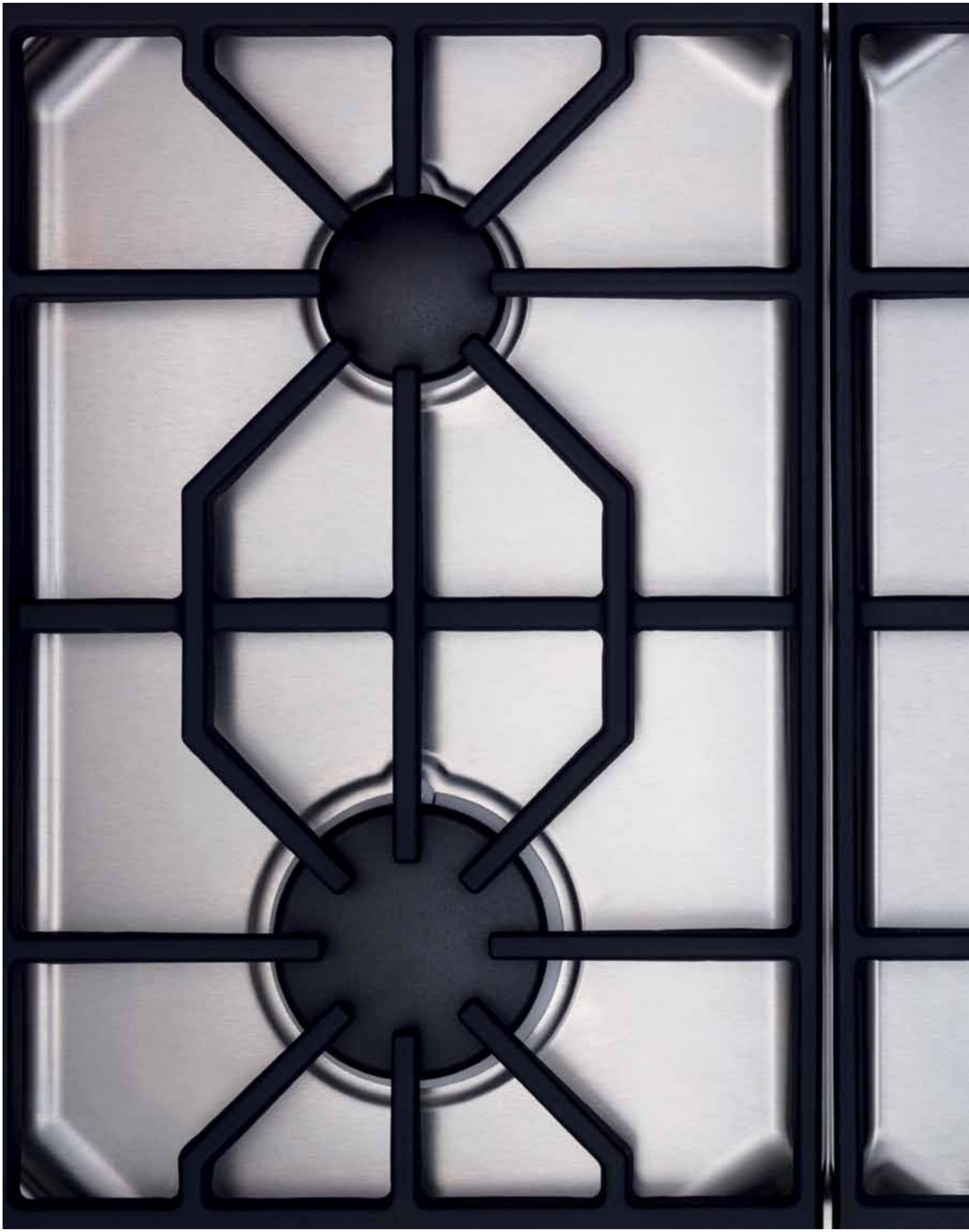
Wolf Dual Fuel Range (ICBDF484CG)

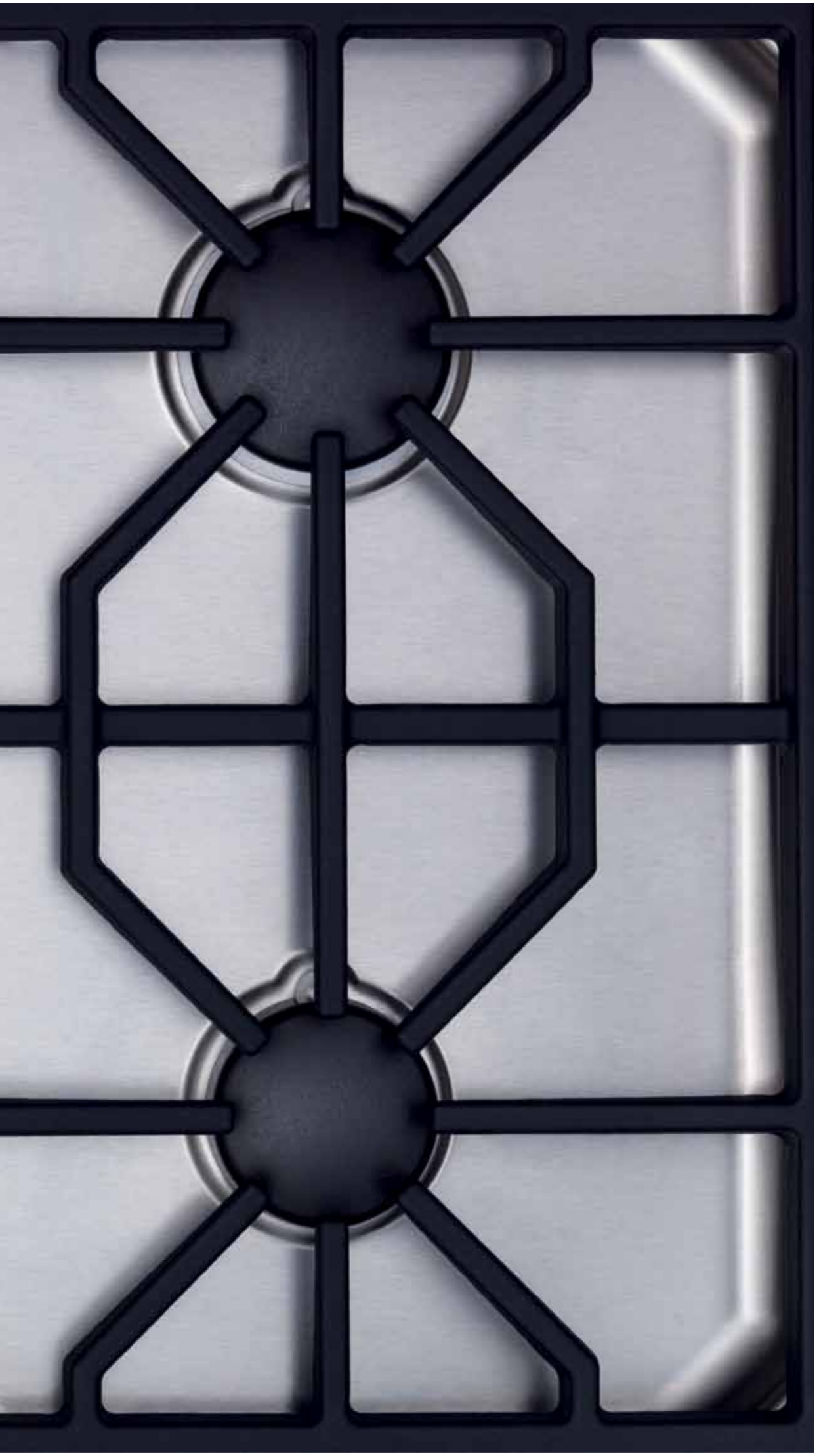
WOLF

CONTROL

Classic design, outstanding build quality, perfect results. With a Wolf range, you're always in total control of your cooking. Dual-stacked burners offer pinpoint power and performance, delivering the exact heat you need, from extremely low flame for gentle simmering to a furnace-like 4.8kW heat for searing. And with a concealed electronic touch-sensitive control panel that rotates when the range is in use, even the finest adjustments are always at your fingertips, giving you the control you need to cook with confidence.

Wolf controls are designed to be efficient, intuitive and extremely precise.





The satisfyingly heavy cast iron grates connect seamlessly and are coated with porcelain so that you can easily slide pots from one burner to another.

WOLF COOKTOPS

Wolf understands that different chefs have different needs, which is why we believe that choice is paramount. Our cooktops come in a multitude of variations, allowing you to custom-build your perfect stove. Choose from electric or gas cooktops, then pick the size that's right for you.

ELECTRIC COOKTOPS

Behind the sophisticated minimalist exterior of a Wolf electric cooktop lies a high-performance cooking instrument that delivers pinpoint control, from gentle melt to scorching heat. It is powered by a 'bridge' design, so named because it bridges two elements to create a single large heating space that's perfect for large speciality saucepans. The framed, minimalist design of the electric cooktop maintains the pure line of your kitchen surfaces.

Wolf Electric Cooktop (ICBCT30E/S), Downdraft System (ICBDD30I) and Built-in E Series Double Oven (ICBDO30-2U/S)

GAS COOKTOPS

With its dual-stacked sealed burner design, a Wolf gas cooktop delivers precise control. On its lowest setting, one set of burners can deliver just .09kW. That's the merest breath of a flame, which is ideal for melting and simmering slow-cooked food for hours. By contrast, on high setting, another set of burners can deliver a ferocious 4.9kW making it perfect for searing.

Wolf Gas Cooktop (ICBCT36G/S)

Wolf integrated modules give you all the components you need to build your perfect cooktop. Choose from gas burner, electric top, grill steamer or fryer, each combining Wolf's striking design with pinpoint control.

Build your own perfect stove by taking your pick from the wide choice of Wolf integrated modules.

WOLF
INTEGRATED MODULES

Our choice of six integrated modules cover every type of cooking technique, from steaming to deep frying to electric, and can be mixed and matched to create your own perfect cooktop. You can turn any counter area into a cooktop, even adding speciality functions to an existing cooktop or range, giving you the flexibility and control to cook with confidence.

Wolf Integrated Multi-Function Module
(ICBIM15/S)

Wolf Integrated Multi-Function Modules (ICBIM15/S) and Steamer Module (ICBIS15/S)

381mm Grill Module
ICBIG15/S

381mm Gas Cooktop
ICBCT15G/S

381mm Multi-Function Module
ICBIM15/S

381mm Electric Cooktop
ICBCT15E/S

381mm Steamer Module
ICBIS15/S

381mm Fryer Module
ICBIF15/S

Filler Strip 802726, shown in main image, can be specified to fill between two or more modules

Wolf Integrated Gas Cooktop
(ICBCT15G/S)

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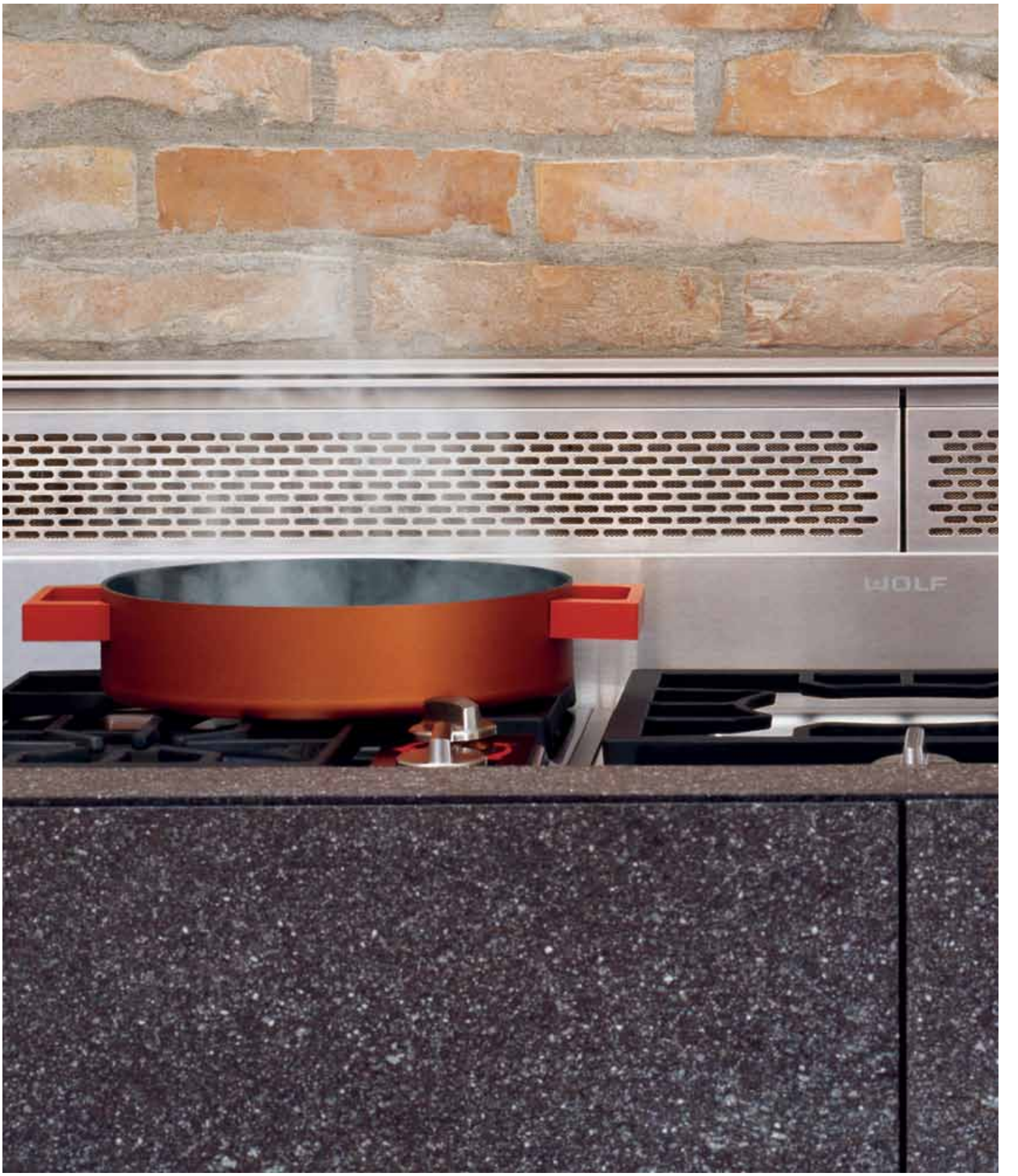
Wolf burners offer pinpoint power and performance, delivering the exact heat you need, from extremely low flame for gentle simmering to a furnace-like heat for searing.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WOLF VENTILATION

Wolf's professional heritage shines through in our ventilation systems. Powerful multispeed blowers deliver maximum performance, keeping the air free from smoke and smells, however busy the kitchen. Made from heavy-duty welded steel, the exteriors are so finely finished that they appear seamless. Their sculpted lines look good in any kitchen, while their brilliant halogen lights illuminate your cooking surface to perfection. With aluminium filters that are easily removed and dishwasher-safe for extra convenience, Wolf ventilation systems deliver on every detail.

DOWNDRAFT EXTRACTION

Discreet, elegant, effective. At the touch of a button, the streamlined, stainless steel Wolf downdraft ventilation unit rises smoothly from the counter to effortlessly remove unwanted smoke and smells with its highly efficient five-layer mesh filter.

Wolf Downdraft System (ICBDD45I)

PRO HOOD EXTRACTION

The ultimate in professional kitchen ventilation, the Wolf Pro hood extraction is made from heavy-duty, 16-gauge stainless steel, with a stainless steel-enclosed liner. The seams are continuously welded with hemmed edges and sides for sculpted beauty. The controls are recessed for easy access, with infinite speed selection, and a heat sentry to turn the unit on and adjust speed automatically when it senses heat. Available with a wide range of duct cover sizes, and a 38-inch high backsplash with or without warming racks, it is the perfect finishing touch for your kitchen.

Wolf Pro Wall Hood (ICBPW482418) and Dual Fuel Range (ICBDF484CG)

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